



# Herbs - Pg 1



## Basils - *Ocimum basilicum*

An annual herb in the mint family. The leaves are used fresh or dried to flavor meats, fish, salads, and sauces.

*We have many different kinds of Basil to suit your needs.*

**Sweet Italian** – A hearty herb that stands up to cooking, making it ideal for tomato-based sauces and soups. It is perfect for marinades, infusing dishes with its layered taste. Its distinct flavor also shines through in salads, sandwiches, and pasta dishes.



**Genovese** - A cultivar of Sweet Italian Basil with large-flat leaves. It offers an aromatic bouquet with a hint of clove and anise. It also has a subtle peppery edge that softens into a sweet finish. It's this distinctive profile that makes Genovese basil a preferred option for raw applications or dishes requiring fresh leaves such as Pesto and Caprese Salad.

**Mammoth** – Large leaves and a bit stronger flavor than Genovese.

**Thai** - Savory, spicy, and anise-like, adding a distinct pungency to dishes. It's a vibrant, irreplaceable addition in many dishes, providing the herbaceous and savory notes that round out a dish.

**Purple Ball** – Deep purple colored leaves and a milder-sweeter flavor than green basil.

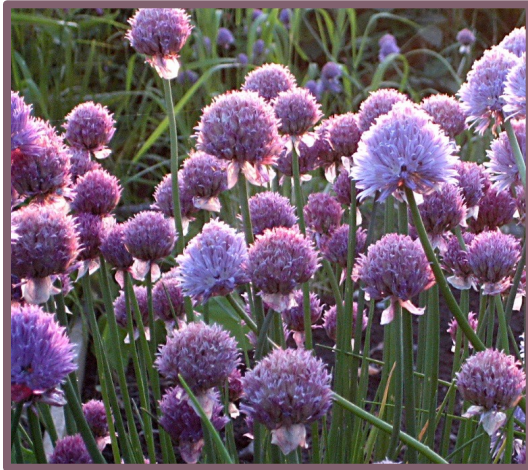
***\*Limited quantities of all plants, so inclusion on this list is no guarantee of availability\****



# Herbs - Pg 2



## Chives - *Allium schoenoprasum*



A perennial flowering plant in the Onion family. The green stalks and unopened flowers are used to impart a slight onion flavor with garlicky overtones to any dish. Use raw and diced for best results. Pollinators love the flowers.

## Parsley - *Allium schoenoprasum*

A flowering herb in the Apiaceae family (think carrot). It is a biennial, in the first year, it forms a rosette of leaves and a taproot used as a food store over the winter. In the second year, it grows a flowering stem (bees love the flowers!) with sparser leaves. The plant normally dies after seed maturation but will readily reseed.

Parsley can be used fresh or cooked. Seeds and roots are edible too.



**\*Limited quantities of all plants, so inclusion on this list is no guarantee of availability\***



# Herbs - Pg 3



## Oregano - *Origanum vulgare*

A flowering woody perennial in the Lamiaceae (Mint) family. Also known as “Wild Marjoram” it has a stronger flavor than its milder cousin. Use fresh or dried to impart a sweet and spicy tone to your sauces.

Bees love the flowers!

***Can be invasive. Plant in pots and remove seed heads after flowering.***



## Sweet Marjoram - *Origanum majorana*

An annual in Spokane and a milder-sweeter alternative to Oregano. Can be used as a substitute for Mexican Oregano. Slow-growing, if grown in a pot you can bring it indoors for the winter. Use fresh or dried. If adding to cooked foods add at the end of the cooking process.

***\*Limited quantities of all plants, so inclusion on this list is no guarantee of availability\****



# Herbs - Pg 4



## Sage 'Tricolor' - *Salvia officinalis*

A beautiful ornamental low shrub (1-1.5' tall), the leaves are used as an herb to flavor chicken, sausage, stuffing and more. In midsummer, they produce beautiful blue to lavender flowers that attract pollinators. Hardy to zone 6 so pot it and bring it inside for winter if you live in a colder climate. Full sun, drought tolerant.

## Thyme - *Thymus vulgaris*

A low-growing shrubby evergreen perennial herb with a variety of unique flavors. Thyme should be pruned twice a year – once after blooming and the second time about a month before the first frost.



**Chocolate Mint**  
*Mentha x piperita f. citrata*



**Mojito Mint**  
*Mentha x villosa*

## Mint

Never buy mint again! We recommend putting mint into pots or in a place that you need a long lasting perennial. Give it a little water and some sun and watch it grow.

**\*Limited quantities of all plants, so inclusion on this list is no guarantee of availability\***